

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	SILK ROAD GALLEY - DECK 7	27	0	No
THE VENTILATION HOOD ABOVE THE WOKS WAS SOILED WITH GREASE.				
Cleaning Routine has been changed to daily cleaning versa every 3rd day.				
2	SILK ROAD GALLEY - DECK 7	33	0	No
THE BULKHEAD PANELS NEXT TO THE TILT KETTLE WERE LOOSE, LEAVING A GAP NEAR THE DECK THAT WAS DIFFICULT TO CLEAN AND WAS SOILED.				
This has been corrected. Attached and sealed.				
3	SILK ROAD GALLEY - DECK 7	26	0	Yes
ONE KNIFE WAS SOILED AND STORED AS CLEAN.				
This was corrected on the spot.				
4	SILK ROAD GALLEY - DECK 7	20	2	No
A FEW PANS WERE NOTED ON THE CLEAN STORAGE RACKS IN THE POTWASH AREA WITH HOLES IN THE FOOD-CONTACT AREA WHERE THE HANDLES ARE ATTACHED, MAKING THEM DIFFICULT TO CLEAN.				
Pans where removed and will be repaired or discarded.				
5	PREGO GALLEY - DECK 7	27	0	No
THE VENTILATION HOOD ABOVE THE FLAT TOP GRILL AND FRYER WAS SOILED WITH GREASE.				
Cleaning Routine has been changed to daily cleaning versa every 3rd day.				
6	MAIN GALLEY - STARBOARD WAREWASH	22	2	No
EIGHT OUT OF TWELVE NOZZLES ON THE PRE-SANITIZE SPRAY ARM WERE NOT SPRAYING IN THE DISHWASH MACHINE.				
Corrected during the inspection.				
ONE NOZZLE ON THE FINAL RINSE ARM IN THE GLASSWASH MACHINE WAS NOT SPRAYING.				
Corrected during the inspection.				
7	MAIN GALLEY	20	2	No
AN ABSORBENT FOAM WAS NOTED INSIDE OF THE UPPER COMPARTMENTS OF THE ICE MACHINES IN THE STARBOARD SIDE ICE STATION.				
We will remove the foam on all 27 ice machines.				
8	MAIN GALLEY	27	0	No
THE GREASE DRIP PAN AREA OF THE KOSHER HOT GRILL IN THE HOT GALLEY WAS SOILED WITH GREASE. IT WAS STATED THAT THIS GRILL HAD NOT BEEN USED SINCE THE NIGHT BEFORE THE INSPECTION.				
This was corrected on the Spot.				
9	MAIN GALLEY	21	0	No
PEELING AND MISSING SEALANT WAS NOTED BETWEEN FRYERS 057213 AND 057214, LEAVING A GAP THAT WAS DIFFICULT TO CLEAN.				
This has been sealed.				
10	MAIN GALLEY	19	0	No
THE HANDLE OF A SCOOP WAS STORED IN CONTACT WITH RICE IN THE HOT GALLEY DRY STORES ROOM.				
This was corrected and the importance of this issue will be reminded during training with the crew.				
11	PROVISIONS	20	2	No
SLOTTED SCREWS WERE NOTED IN THE FOOD CONTACT AREAS OF THE POTATO PEELERS IN THE VEGETABLE PREPARATION ROOM.				
We will contact the supplier Hobart to look into how to solve the problem. Missing screws will be replaced.				

12	PROVISIONS	19	0	No
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AN OPEN BAG OF PEANUTS WAS NOTED IN THE DRY STORES ROOM.

Peanuts where transferred to Plastic Box with Cover and labeled.

13	CREW GALLEY	19	0	No
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A HANDLE OF A SCOOP WAS STORED IN CONTACT WITH SALT.

This was corrected on the Spot.

14	FOOD SERVICE GENERAL	20	2	No
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THE COLLARS ON THE MIXERS LOCATED THROUGHOUT THE MAIN GALLEY, CREW GALLEY, AND BAKERY AREAS WERE NOT EASY TO REMOVE FOR CLEANING. IT WAS STATED THAT THESE COLLARS ARE NOT REMOVED ON A REGULAR BASIS FOR CLEANING BECAUSE THEY ARE NOT EASY TO REMOVE, EVEN THOUGH THE MIXERS ARE USED ON A REGULAR BASIS.

As of today the Collars will be cleaned after each use of the Mixer, Manufacturer will be contacted to provide proper and easy to remove Screws.

15	FOOD SERVICE GENERAL	26	0	Yes
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THE THREE MIXER COLLARS IN THE BAKERY THAT WERE REMOVED BY THE ENGINEER FOR INSPECTION WERE SOILED. STANDING WATER WAS ALSO NOTED IN THE LIPS OF THE COLLARS.

As of today the Collars will be cleaned after each use of the Mixer, Manufacturer will be contacted to provide proper and easy to remove Screws.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
16	POTABLE WATER	06	0	No
THERE WERE SEVERAL DAYS IN THE PAST MONTH WHERE THE FAR POINT CHLORINE ANALYZER CHARTS INDICATED THAT THE HALOGEN LEVEL WAS LESS THAN 0.2 PPM. THE ENGINEERS POTABLE WATER LOG INCLUDED COMMENTS THAT THERE WAS A PROBLEM WITH THE ANALYZER AND THAT MANUAL TESTS WERE TAKEN AND THAT THEY WERE ABOVE 0.2 PPM BUT THE ACTUAL VALUE WAS NOT RECORDED.				
New routine for this has been implemented. We take manual test of water (far point) every 4 hour and write in the bridge log book.				
THE SHIP'S LOG INDICATED THE READINGS FROM THE ANALYZER WERE LESS THAN 0.2 PPM; AND IT WAS STATED BY SEVERAL OF THE BRIDGE WATCH OFFICERS THAT THE STANDING ORDERS ARE TO CONTACT THE ENGINE CONTROL ROOM AND REPORT THE DISCREPANCY.				
THERE WAS NO RECORD THAT MANUAL CHECKS AT THE FAR POINT WERE DONE EVERY 4 HOURS DURING THE PERIODS WHEN THE ANALYZER WAS NOT OPERATING CORRECTLY.				
This will be covered by Item # 16 newly implemented routine.				
17	LIDO BUFFET	19	0	No
THE SNEEZE GUARD OF THE ALTO SHAAM PORTABLE CARVING STATION WAS NOT LONG ENOUGH TO PROTECT THE FOOD THAT WAS DISPLAYED.				
The sneeze guards will be lowered to better protect the food.				
18	ICE CREAM BAR	28	0	No
THE WAFFLE CONE MACHINE WAS STORED DIRECTLY BELOW THE INSECT LIGHT POSSIBLY SUBJECTING THE AREA BELOW TO CONTAMINATION.				
Technical Department will re-locate the Insect Catch Light, in the meantime we will not store anything below mentioned Equipment.				
19	BISTRO	28	0	No
THE FLATWARE FOR THE BISTRO WAS PLACED ON PLATES UNPROTECTED. IT WAS STATED THAT NORMALLY THE FLATWARE IS PLACED INSIDE A NAPKIN AND THEN PLACED ON INDIVIDUAL PLATES WHICH WOULD PROTECT THEM FROM CONTAMINATION FROM THE GUESTS.				
This was corrected immediately.				
20	FOOD SERVICE - GENERAL	16	0	Yes
THE WRITTEN "TIME AS A CONTROL" PLAN DID NOT SPECIFICALLY ADDRESS LEFT-OVER HOT FOOD RAPID CHILLING OR REHEATING, OR WHAT WAS DONE WITH COLD FOODS LEFT-OVER FROM SERVICE.				
This will be corrected immediately.				
21	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV				
USE EMAIL MESSAGE SUBJECT LINE: CRYSTAL SERENITY - CAS - 05/02/2004.				